

IN THE CLAIMS:

1. (Original) A method for manufacturing dried food to be eaten after cooking or reconstituting in hot water,

the dried food manufacturing method being characterized in successively subjecting a to-be-processed object, obtained by processing a prepared object of a raw material containing starchy matter to a predetermined shape, to at least the following steps (1) to (3):

(1) a first step of subjecting the to-be-processed object to a boiling treatment;

(2) a second step of putting the boiled to-be-processed object in contact with an aqueous solution after the first step; and

(3) a third step of subjecting the to-be-processed object, subjected to the second step, to a wind drying treatment at conditions of a temperature of 45 to 100°C and a humidity of 5 to less than 55%.

2. (Original) The dried food manufacturing method according to Claim 1, wherein the cross-sectional shape in the width direction of the to-be-processed object is rectangular or elliptical.

3. (Original) The dried food manufacturing method according to Claim 1, wherein the third step is a step of blow drying by a non-circulating method and/or under a dehumidified environment.

4. (Original) The dried food manufacturing method according to Claim 1, wherein a heating treatment is performed on the to-be-processed object before the first step.

5. (Original) The dried food manufacturing method according to Claim 4, wherein the heating treatment is a steaming treatment.

6. (Original) The dried food manufacturing method according to Claim 1, wherein the to-be-processed object is subject to standing between the second step and the third step.

7. (Original) The dried food manufacturing method according to Claim 6, wherein the standing step is a step of leaving the to-be-processed object still in an indoor environment.

8. (Original) The dried food manufacturing method according to Claim 7, wherein water rinsing of the to-be-processed object is performed after the standing.

9. (Original) The dried food manufacturing method according to Claim 6, wherein the standing step is a step of immersing the to-be-processed object in an aqueous solution.

10. (Currently Amended) The dried food manufacturing method according to ~~any of Claims 1 to 9~~, wherein the starchy matter is a starchy matter derived from a raw material selected from the group consisting of wheat, buckwheat, rice, corn, mung bean, potato, sweat potato, and tapioca.

11. (Currently Amended) The dried food manufacturing method according to ~~any of Claims 1 to 10~~, wherein the dried food is a noodle.

12. (Original) The dried food manufacturing method according to Claim 11, wherein the noodle is a non-fried instant noodle.

13. (Original) Dried noodle having the following textural structure or form characteristics (1) to (3):

(1) voids are present in the interior of noodle string after drying;

(2) cracks are present dispersedly in a range extending from a central portion to a surface of the noodle string after drying; and

(3) when a width direction cross-sectional shape of a noodle string is observed, a thinned portion is present.